



2019 SANDPIPER RED



Varietal Composition:
50% Merlot / 50% Cabernet Sauvignon

Cellaring:
22 months in 75% new French oak

Appellation:
Napa Valley

Production:
492 Cases

Final Chemistry:
TA: 5.5g/L
pH: 3.7
Alcohol: 14.6%
Residual Sugar: 0.02%

Bottled:
August 25th, 2021

Released:
March 15th, 2022

Growing Season

The growing season began with heavy rains that extended until late April, invigorating our cover crops and replenishing our soils. Warm sunny days coupled with cool nights allowed the 2019 harvest to develop at a steady rate with no major challenges. These mild conditions were ideal for our vines to slow down the ripening and preserve their freshness and acidity. Another stellar vintage where the winemaker lets the vineyard express itself.

Winemaking

The grapes were harvested throughout the month of October. All fermentations were conducted in small, two ton fermenters filled by gravity. A 48-hour cold soak period preceded a warm fermentation peaking at 90°F. The fermenters were punched 3 to 4 times a day during the fermentation period. After fermentation was complete, the grapes were kept in contact with the wine for a variable number of days lengthening the finish to extract the best phenolic structure from the fruit and avoid the harsher, late-extracted tannins.

Sensory Profile

This Merlot/Cabernet blend is juicy and textural with plum, spice, anise, and red fruit, ripe strawberry. It is broad on the palate with chocolate and nice fine grained tannins eliciting a mouth watering response and inviting a second sip. Layers of cedar and spice add complexity to the finish. Enjoyable upon release and will benefit from additional time in the bottle.



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